



### Steamed Clams

6 lbs. shell clams ("steamers")      Butter or margarine  
 $\frac{1}{2}$  cup boiling water

Wash clams thoroughly. Place in a steamer, add water, and cover. Steam for 5 to 10 minutes or until clams open. Serve hot in the shell with melted butter. Serves 6.

### Clams on the Half Shell

36 shell clams (littlenecks or cherry-stones)      Lemon  
Cocktail Sauce

Shuck clams. Arrange a bed of crushed ice in 6 shallow bowls or plates. Place 6 half-shell clams on the ice with a small container of cocktail sauce in center. Garnish with lemon wedges. Serves 6.

### Cocktail Sauce

$\frac{1}{2}$  tbsp. lemon juice       $\frac{1}{2}$  tsp. celery salt  
1 tbsp. horserodish       $\frac{1}{4}$  tsp. salt  
3 drops tabasco sauce

Blend all ingredients and chill. Serves 6.



### Clam Fritters

1 12-oz. pkg. of clams      1 tsp. baking powder  
 $\frac{3}{4}$  cup flour      Dash of pepper  
1 egg

Beat egg into clams. Mix baking powder into flour and mix in clams. Put in dash of pepper and diced onion if desired. Fry in hot fat. Makes 10 cakes.